

Jagged wild boar

Ingredients for 8 persons

- 1 kg of wild boar pulp
 - *For marinating:*
 - ½ red onion
 - Sage and rosemary
 - Black pepper berries
 - Juniper berries
 - 2 cloves of garlic
 - 1 glass of red wine
 - water
 - *For the cooking:*
 - 1 red onion
 - 1 celery rib
 - 1 carrot
 - 2 sprigs of rosemary
- Extra virgin olive oil q.b.
 - Tomato sauce q.b.
 - ½ glass of red wine
 - Black olives to taste

Preparation

It's a complex recipe, better to start it the day before. Cut the wild boar pulp of the desired size. Place in a container and add cold water to cover, a glass of red wine, pepper and juniper berries, garlic cloves, rosemary, sage and a pinch of salt and leave to marinate overnight. Chop onion, carrot and celery, and put them in a pan with extra virgin olive oil, and fry for 5 -10 minutes.

Drain the boar pulp and add to the sauté, brown the meat well, blend it with ½ glass of wine and finally add the tomato pulp and bring to the end of cooking.